

CEREAL FOODS WORLD®

Volume 31

Author Index

- Adair, D., 355
 Al-Amir, R. H., 756
 Al-Basha, O. M., 756
 Al-Wessali, M. S., 756
- Baker, A. E., 193, 262
 Barrett, R. H., 227
 Bauman, H. E., 428, 564
 Bauman, L. F., 311
 Bean, M. M., 477
 Becker, H. G., 306
 Bell, H., 724
 Berry, J. W., 183
 Besic, F. C., 742
 Betz, N., 298
 Bhardwaj, R. K., 466
 Birdsall, J. J., 876
 Blenford, D. E., 199, 485
 Brody, A. L., 277, 484, 698, 722, 803, 829
 Brown, W. L., 800
 Bushuk, W., 172, 218
- Chou, M., 323, 562, 906
 Chung, O. K., 242
 Coatney, C. W., 404
 Cotton, R. H., 175
- Darrah, L. L., 366
 Davis, R., 227
 Deyoe, C. W., 810
 Doerry, W. T., 193, 262
- Emam, A., 311
- Feldheim, W., 306
 Fennema, O., 820
 Finley, J., 761
 Fishken, D., 303
 Flagstad, K., 799
 Flaschen, S. S., 175
- Guy, E. J., 421, 890
- Heaney, R. P., 349
 Hebeda, R. E., 685
- Herum, F. L., 366
 Hobbs, L., 852
 Hom, B., 523
 Hoseney, R. C., 538, 820
- Jackel, S. S., 324, 560
- Kamel, B., 269, 751
 Katz, F. R., 197, 276, 327, 378, 483, 558, 766, 828, 866, 905
 Kaufman, S. P., 820
 Kaup, S. M., 179
 Kemp, K., 193, 262
 Kim, H. I., 810
 Kirleis, A. W., 311
 Kritchevsky, D., 345
 Kulikowski, W., 306
- Labuza, T., 197
 Liu, R., 471
 Long, J. E., 862
- MacGregor, A. W., 688
 Manji, B., 751
 McDonald, C., 410
 Meuser, F., 306
 Milgrom, J., 803
 Morgan, J. E., 688
 Mustafa, A. I., 756
- Nagao, S., 231
 Neville, N. E., 744
 Ngo, W. H., 317
- Pakulis, I., 881
 Perry, P., 429
 Ponte, J. G., Jr., 471
 Posner, E. S., 471, 810
 Powers, M. E., 523
 Pyle, R. E., 678, 681
- Ranhotra, G. S., 535
 Rasper, V. F., 269
 Rogols, S., 869
- Sander, E. H., 381, 764
 Scheerens, J. C., 183
 Schenck, F. W., 858
 Schiffman, S. S., 300
 Schucker, R. E., 461
 Schuler, E. W., 413
 Schwecke, W. M., 510
 Seib, P. A., 538, 810
 Seibel, W., 306
 Setser, C. S., 744
 Shank, F. R., 456, 728
 Shepherd, H., 466
 Sloan, A. E., 523
 Smith, P. S., 724
 Smithies, R. H., 464
 Sobering, D. C., 359, 417
 Stauffer, C. E., 8, 214, 342, 402, 454, 508, 676, 798, 807, 825, 850
 Steller, W., 306
 Stephenson, M. G., 456
 Strohshine, R. L., 311
 Styrlund, C. R., 685
 Suckow, P., 306
- Taranto, M. V., 317
 Thomas, D. A., 678, 681
 Tuite, J. F., 311
- Vindiola, O. L., 538
- Waldock, M., 173
 Walker, C. E., 179, 513
 Waslien, C. I., 198, 275, 326, 374, 426, 482, 553, 696, 762, 827, 904
 Watson, S. A., 366
 Wehling, R. L., 513
 Wilkening, V. L., 728
 Williams, P. C., 359, 417
 Wilson, M. A., 406
 Wisker, E., 306
 Wurzburg, O. B., 897
- Yang, H. C., 810

Subject Index

- AACC 1986 Membership Directory, 73
 AACC Annual Meeting
 Abstracts of Papers, 577
 Call for Papers, 1986 Annual Meeting, 136
 Call for Papers, 1987 Annual Meeting, 885
 Educational Table Top Displays, 636
 Postconvention Reports, 27
 Preliminary Annual Meeting Program, 432, 566
 Travel Grant Awards, 490
 Upcoming (schedule), 201, 290, 335, 395, 447, 498, 668, 712, 786, 844, 920
- AACC Annual Report, 613
 AACC Board of Directors Mid-Year Meeting, 489
 AACC Board of Directors Profiles, 910
 AACC Committee Reports
 Committee on Soft Wheat Flour, 66, 837
 AACC Committees, 148
 AACC Constitution, 151
 AACC Consultant Members, 128
 AACC Corporate Members, 129, 203, 284, 332, 386, 439, 492, 649, 705, 778, 836, 915
- AACC Division and Section Reports
 Central States Section, 383
 Chesapeake Section, 284, 384
 Japan Section, 64, 650
 Milling and Baking Division, 284, 331, 648, 835
 Nebraska Section, 774
 New York Section, 284, 492, 835
 Northern California Section, 332, 703
 Northwest Section, 914

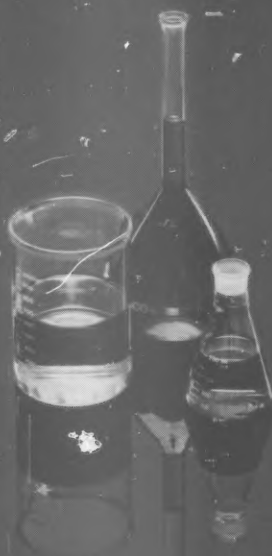
- Northwest Section, IFT Joint Meeting, 913
- Pioneer Section, 284, 492
- Rheology Division, 383
- Southern California Section, 703
- Toronto Section, 650, 774
- AACC Elections
- Candidates, 60
- Results, 437
- AACC Endowment Fund, 835
- AACC Fellows, 773
- AACC Foreign Members, 130
- AACC New Members, 201, 284, 332, 384, 439, 491, 649, 706, 774, 836, 915
- AACC News, 63, 200, 283, 331, 383, 437, 489, 645, 703, 773, 835, 913
- AACC Scientific Coordinator, 490
- AACC Short Courses
- Dough Rheology & Experimental Bread Baking, 491
- Gum Chemistry and Technology, 200, 438, 914
- Introduction to Cereal Chemistry and Technology, 490
- Introduction to Food Biotechnology, 914
- Milling for Cereal Chemists, 331
- Near-Infrared Reflectance Instrumentation, 384
- Starch: Structure, Properties, and Food Uses, 384
- Upcoming (schedule), 201, 290, 335, 395, 447, 498, 668, 712, 786, 844, 920
- AACC Show in Print, 11
- Additives to Cereals, 742
- Advertisers Index, 166, 210, 294, 338, 398, 450, 502, 672, 716, 794, 846, 926
- Alsberg-Schoch Award Address
- Forty Years of Industrial Starch Research, 897
- Associations (department), 335, 392, 496, 656, 711, 840
- Awards
- AACC-Corn Refiners Assoc. Best Paper Award, 34
- AACC-International Wheat Gluten Assoc. Best Paper Award, 34
- Alsberg-Schoch Award, 645
- American Chemical Society, 773
- Association of Official Analytical Chemists, 773
- Baustian, 913
- Charles N. Frey Memorial Award, 284, 489
- Paul A. Funk Award, 438
- William F. Geddes Memorial Lectureship Award, 200
- Northwest Section Geddes Lectureship Award, 914
- IFT Fellow, 490
- International Carbohydrate Award, 383
- Japanese Society of Starch Science Award of Merit, 64
- National Food Science Award in Mexico, 704
- Thomas Burr Osborne Award, 645
- Royal Society of Canada Fellow, 646
- Science and Technology Medal, 913
- Harvey W. Wiley Award, 705
- Awards (department), 790, 839
- Baking (column), 324, 560
- Book Reviews
- Amino Acid Composition and Biological Value of Cereal Proteins. R. Laszity and M. Hidvegi, eds., 390
- Analysis of Food Carbohydrate. G. G. Birch, ed., 441
- Biotechnology: Applications and Research. P. N. Cheremisinoff and R. P. Ouellette, eds., 57
- Biotechnology in Food Processing. S. K. Harlander and T. P. Labuza, eds., 834
- Chemical Changes in Food During Processing. T. Richardson and J. W. Finley, eds., 834
- Common Fragrance and Flavor Materials: Preparation, Properties, and Uses. K. Bauer and D. Garbe, eds., 58
- Developments in Food Proteins-4. J. F. Hudson, ed., 834
- Doctoral Dissertations in Food Science and Other Food Related Areas. M. Kroger, ed., 771
- Emulgatoren für Lebensmittel (Surfactants in Food Applications), 495
- Flavor Chemistry of Fats and Oils. D. B. Min and T. H. Smouse, eds., 441
- Food Chemistry, 2nd ed. O. R. Fennema, ed., 58
- Food Irradiation Processing, 833
- Food, Nutrition and Health. R. M. Clydesdale and F. J. Francis, eds., 909
- Functional Properties of Food Macromolecules. J. R. Mitchell and D. A. Ledward, eds., 833
- Gateaux and Torten. L. J. Hanneman, 707
- Gene Manipulation in Plant Improvement. J. P. Gustafson, ed., 57
- Lecithins. B. F. Szuhaj and G. R. List, eds., 707
- Methods for the Determination of Vitamins in Foods. G. Brubacher, W. Muller-Mulot, and D. A. T. Southgate, eds., 282
- Methods of Vitamin Assay. J. Augustin, B. P. Klein, D. Becker, and P. B. Venugopal, eds., 390
- Microbiology of Fermented Foods, Vols. 1 and 2. B. J. B. Wood, ed., 206
- Natural Resistance of Plants to Pests: Roles of Allelochemicals. M. B. Green and P. A. Hedin, eds., 707
- NIR 84: International Symposium on Near-Infrared Reflectance Spectroscopy. D. Miskelly, D. P. Law, and T. Clucas, eds., 643
- Nutritional Bioavailability of Calcium. Constance Kies, ed., 643
- Postharvest Biotechnology of Cereals. D. K. Salunkhe, J. K. Chavan, and S. S. Kadam, 282
- Proceedings of the 11th ICC Congress, 642
- Process Instruments and Controls Handbook, 3rd ed. D. M. Considine, ed., 330
- Processing of Sorghum and Millets: Criteria for Quality of Grains and Products for Human Food, 642
- Properties of Water in Foods. D. Simatos and J. L. Multon, eds., 642
- Quality of Wheat and Wheat Products. D. K. Salunkhe, S. S. Kadam, and A. Austin, eds., 833
- Rice Bran: An Under-Utilized Raw Material, 495
- Sensory Evaluation of Food: Theory and Practice. G. Jellinek, 58
- Trichothecenes and Other Mycotoxins. J. Lacey, ed., 771
- U.S. Agriculture in a Global Economy, 642
- Wheat Foods: Nutritional Implications in Health and Disease. Symp. Proceedings, 909
- Wheat in the Tropics. A Review of Literature and Current Research. A. Ruder, 643
- Brewing Adjuncts, 685
- Calendar (department), 208, 290, 335, 395, 447, 498, 668, 712, 786, 844, 920
- Caloric Reduction, 724
- Caloric Restriction, 345
- Calories and Cancer, 345
- Capacitance Moisture Measurement, 406
- Carl W. Brabender Award Address
- The Do-Corder and Its Application in Dough Rheology, 231
- CAST, 437
- Cereal Chemistry Abstracts, 50, 204, 280, 328, 442, 493, 640, 708, 770, 832, 908
- Cereal Industry Newsletter, 55, 205, 279, 329, 389, 431, 487, 639, 701, 769, 831, 907
- Cereals as Brewers' Adjuncts, 681
- Cereals as Brewing Ingredients, 678
- Cereals in Europe (column), 199, 485
- Classifieds (department), 209, 337, 396, 449, 845, 922
- Colonic Function, Bread Consumption, 306
- Color Sensing for Process Control, 404
- Companies (department), 208, 287, 334, 391, 444, 498, 656, 711, 783, 840, 919
- Complex Carbohydrates
- Principal Sources of, 876
- Computer Applications, 523
- Consumer Behavior, 461
- Consumer Concern About Additives, 513
- Consumer Research (column), 323, 562, 906
- Corn-Based Sweeteners
- Corn Syrups, 852
- Dextrose, 858
- High Fructose Corn Syrup, 862
- Maltodextrins, 866
- Couscous
- Pasta, 179
- Semolina, 179
- Tunisia, 179
- Data Handling and Processing, 513
- Dental Caries Control, 742
- Diet Products (layer cakes), 744
- Dietary Fiber
- Determination, 306
- Enrichment, 306
- Intake, 306
- Dietary Status, 728
- Dietary Supplement Surveys, 728
- Dieting, 300
- Editorials, 8, 172, 214, 298, 342, 402, 454, 508, 676, 722, 798, 850
- Environmental Issues, 800
- Equipment (department), 289, 665, 792, 841
- Fat and Cancer, 345
- Flavor Doctor (column), 429
- Flavor Enhancers, 300
- Food Engineering (column), 381, 764
- Food Fortification, 349
- Food Fortification Policies, 728
- Food Processing in Developing Nations, 175
- Food Research (column), 197, 276, 326, 377, 427, 482, 554
- Food Starch Modification, 869
- Food Systems, 869
- Fumigation
- Grain Shipboard, 227
- In-transit, 227
- Phospine, 227
- Research, 227
- In Process Color Sensing, 404
- In Test Marketing (column), 197, 276, 327, 378, 483, 558, 766, 828, 905
- Ingredients (column), 761
- Instructions to Authors of Technical Articles, 6
- Instruments (department), 446, 660, 792, 843
- AACC-IWGA Best Paper
- Lipid-Protein Interactions in Wheat Flour, Dough, Gluten, and Protein Fractions, 242
- Laboratory Automation, 513
- Latin America
- Business Opportunities, 173

Consumer Market Prospect, 173
 Literature (department), 667, 841
 Low-Calorie Layer Cakes, 744
 Magnetic Resonance Moisture Measurement, 406
 Market Test, 461
 Marketing Nutritious Products
 Business Perspective Towards Consumer Education of Nutritional Products, 342
 Modified Food Starches, 724
 Moisture Measurement
 Hydrometer, 406
 Karl Fischer, 406
 Process Moisture Analysis, 881
 Rapid Moisture Analyzers, 881
 Near-Infrared Spectroscopy, 410
 New Products (department), 288, 392, 446, 498, 659, 711, 792, 840
 Northwest Section Geddes Lectureship Address, 477
 Notices (department), 290, 335, 395, 498, 668, 712, 786, 845, 920
 Nutrition (column), 198, 275, 326, 374, 426, 482, 553, 698, 762, 827, 904
 Nutrition
 Health Claims on Labels, 456
 Nutrition Education, 461
 Nutritional Issues in Advertising, 464
 Nutritional Status, 728
 Obituaries, 201, 384, 492, 650
 Odor, 300
 Optimization Techniques for Baked Products (cakes), 744
 Osteoporosis
 Calcium Nutrition, 349
 Packaging (column), 277, 484, 698, 829
 Packaging
 Recycling and the Environment, 803
 People (department), 207, 287, 333, 391, 443, 496, 653, 709, 780, 839, 917
 Perspectives 799
 Point-of-Purchase Labeling, 461
 President's Page, 510

Product Development and Improvement
 Market Research, 303
 Sensory Testing, 303
 Product Showcase
 FMC Corp., Marine Colloids Division, 258
 Rohm Tech, Inc., 259
 Quality Assurance (column), 564
 Quality Control (column), 428
 Research
 Accelerated Development of the Hard-to-Cook State in Beans, 538
 Attempts at Standardization of Hardness Testing of Wheat. I. The Grinding/Sieving (Particle Size Index) Method, 359
 Attempts at Standardization of Hardness Testing of Wheat. II. The Near-Infrared Reflectance Method, 417
 Comparison of Precision Penetrometer and Baker Compressimeter in Testing Bread Crumb Firmness, 269
 Differences in Grain Quality Among Selected Corn Hybrids, 311
 Effect of Frozen Storage on Different Pizza Formulations, 751
 Effect of KCI Levels on Functional and Baking Properties of Sponge Doughs and Hedonic Ratings of Their Breads, 421
 Effect of Salt Removal on the Baking Quality and Hedonic Ratings of White, Yellow, Spice, and Devil's Food Cakes, 890
 Effect of Sucrose Level on the Rheological Properties of Cake Batters, 317
 Graphical Presentation of Instron Factors on Crumb Firmness, 262
 Hydrolysis of Barley Starch Granules by Alpha-Amylases from Barley Malt, 688
 Instron Factors Involved in Measuring Crumb Firmness, 193
 Measurement of Corn Breakage

Susceptibility with the Stein Breakage Tester: A Collaborative Study, 366
 Milling Hard Red Winter Wheat to Farina: Comparison of Cooking Quality and Color of Farina and Semolina Spaghetti, 810
 A Technique to Improve Functionality of Flour from Sprouted Wheat, 471
 Thermal Properties of Pigeon Pea, 466
 Utilization of Cowpea Flour and Protein Isolates in Bakery Products, 756
 Roundtable Discussion
 Liquid Fumigants, 807
 Pest Control, 807
 Services (department), 711
 Special Report
 Energy and Protein Requirements, 694
 Food Science and Technology, European Federation, 825
 Starch Hydrolysis, 685
 Starch in Engineered Foods, 869
 Starches
 Gum Arabic Replacers, 724
 Fat Replacer, 724
 Taste, 300
 Technical Review
 Buffalo Gourd: Composition and Functionality of Potential Food Ingredients, 183
 Dough Rheology—A Review of Structural Models and the Role of Disulfide Interchange Reactions, 820
 Grain Products as a Source of Dietary Calcium, 535
 Technology Transfer, 175
 Texture, 300
 Tumorigenesis, 345
 Twin-Screw Extrusion Cooking Systems, 413
 Wheat
 Chemical Composition, 218
 World Production and Utilization, 218

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1986 CUMULATIVE ADVERTISERS' INDEX

Volume 31, Number 12

- Academic Press, Inc. (London) Ltd., 622
Advanced Moisture Technology, Inc., 429, 641
American Institute of Baking, 697
American Maize-Products Co., 13, 224, 519, 893
AnaCon Foods Company, 561
Anheuser-Busch Companies, 714
Baker Perkins FES, Inc., 740
Balchem Corporation, 788
BASF Corporation, Chemicals Division, 135
Basic American Foods, 57, 289, 335, 395, 517, 774
Beatrice Food Ingredients, Inc., 551, 763
Beckman Industrial, 23, 426, 656
Bell Flavors & Fragrances, Inc., 47, 575, 777
Berisford Cacao Nederland B.V., 248, 733
The Bonnot Co., 50
C. W. Brabender Instruments, Inc., 29, 444, 668
Briess Industries, Incorporated, 14, 687
Buhler-Miag, Inc., 568
Cain Food Industries, Inc., 77, 230, 371, 455, 511, 747, 875
California Almond Growers Exchange, 139, 221
Campbell Taggart, Inc., 783
Canadian Harvest Process Ltd., 635, 863
Capital City Products Company, 693, 786
Church & Dwight Co., Inc., 614
The Coghill Corporation, 449, 659, 922
Coors Food Products Company, 49, 530
Dairyland Food Laboratories, Inc., 143, 637
Danmark Protein A/S, 641
Dapple Systems, 149, 696
Demaray Scientific Instruments, Ltd., 51, 223, 328
Diamond Crystal Salt Company, 53, 344, 621
DICKEY-john Corp., 59, 412, 541
DMV, 261
Doty Laboratories, Inc., 166, 210, 294, 338, 398, 450, 502, 672, 716, 794, 846, 926
Dragoco, Inc., 67, 571, 725
T. M. Duché Nut Co., 41, 241, 340, 445, 559, 730, 896
Dupro, 512, 779
Durkee Industrial Foods, 61, Cover III, No. 2, 380, Cover III, No. 7, 630, 723
Eastman Chemical Products, Inc., 10, 264, 365, 567, 767, 871
The Edlong Corporation, 22, 327, 553, 766
Enzyme Development, Division of Biddle Sawyer Corporation, 33, 257, 555, Cover II, No. 12
Enzyme Technology Corporation, 857
Erie Casein Company, Inc., 32, 665, 784
Express Foods Company, 19
Falling Number AB, 40, 273, 336, 447, 536, 778
Filper/Magnuson, 18, 255, 330, 446, 658, 743
Florasynth Inc., 45, Cover II, No. 2
FMC Corporation, Marine Colloids Division, 1
Food Materials Corporation, 9, 563
Fritzsche Dodge & Olcott, 889
Gallard/Schlesinger Chemical Mfg. Corp., 138, 281, 640
Gill and Duffus Products, 137
Gist brocades USA, Inc., 853
Grain Processing Corporation, 54, 573
Haarmann & Reimer Corp., 216-217, 368-369, 556-557, 736-737
Hach Company, 667
Hershey Foods Corporation, 499
Hoffmann-La Roche Inc., Roche Chemical Division, 26, 239, 379, 497, 534, 719
J. M. Huber Corporation, 347, 765
Illinois Cereal Mills, 532
Ingredient Technology Corporation Specialty Products Division, 25, 697, 790, 921
International Flavor and Fragrances Inc., 69, 657, 775
International Wheat Gluten Association, Cover III, No. 1, 245, 393, 543, 785
Kalsec, Inc., 39, 460, 617, 720
Kellogg Company, 394, 921
Kraft, Inc., 150, Cover II, No. 4, 667, 790
Leco Corporation, 409, 664
Leprino Foods, 79
J. Manheimer, Inc., 215, 537
Mapa, 35, 661, Cover II, No. 10
McCormick/Stange Flavor Division, McCormick & Company, Inc., 17, 633
Medallion Laboratories, 75, 232, 378, 427, 564, 828
Mid-America Farms, 206, 558, 713
Miles Laboratories, Inc., Biotech Products Division, 21, 234-235, 376, 522, 727, 884
Minnesota Grain Pearling Company, 43, 618, 760
Morton Salt, Division of Morton Thiokol, Inc., 132, 644
The National Food Laboratories, 301
National Grain Products Co., Inc., Cover II, No. 5, 565, Cover III, No. 10
National Mfg. Company, Division of TMCO, Inc., 545
National Oats Company, 36-37, 855
Near Infrared Specialties/Percon, 400
Novo BioLabs, Division of Novo Laboratories, Inc., 515, 827, 904
Novo Laboratories, Cover II, No. 1, Cover III, No. 5, 509, 677, 781, 848, Cover III, No. 12
Nutrisearch International Corporation, 642
Ogilvie Mills, 382, 526
Ohaus Scale Corporation, 31
Otters Flavors, 7, Cover II, No. 3, 375, 506, 757, 868
Patco Products, 74, 253, 351, 533, 753
Pennwalt Flour Service Division, 71, 170-171, 360-361, 505, 789, 860-861
Pfizer Inc., Chemical Division, 147, 267, 296, 745
Plymouth Technical Services, 4, 72, 357, 528
Pope Kjeldahl Mixtures, 762
POS, 549, 750
The Quaker Oats Company, 388, 772
Roland Industries, Inc., Cover III, No. 8
Sensortech Systems, 516
J. R. Short Milling Company, 877
Spray Dynamics, Division of Par-Way Mfg. Company, Cover II, No. 7, 626
A. E. Staley Mfg. Company, 212, 299, 354, 547, 880
SVO Enterprises, 674
Tecator Inc., 42, 203, 291, 316, 373, 390, 425, 495, 643, 761, 841, 843, 879
Technicon Industrial Systems, 65, 440-441, Cover II, No. 8-503, 520-521
Technological Resources Ltd., 302
TIC Gums, Inc., 343, 457, 717, 851
Udy Corporation, 30, 662
UIC, Inc., 624
United States Gypsum Company, 3, Cover III, No. 3, 348, 486, 638, 700, 768, 830
Universal Foods Corporation, 12, 334
U.S. Emulsifier Incorporated, 52
Vacu-dry Company, 660, 715, 771, 802, 916
Waters Associates, Inc., 420, 483, 576
Wenger Manufacturing Co., Cover IV, No. 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12
Werner & Pfleiderer Corporation, 56, 539
Williamson Food Ingredients, 271, 358, 629, 741
Zumbro Enterprises, 277

